

Check out our
Taco Tuesday Specials!!!

BENNETT'S

kitchen · bar · market

Wine & Dine Mondays
\$60 for 2
Includes a bottle of wine, salad & 2 entrées

SUMMER

ROSEVILLE

BRUNCH DRINK SPECIALS – 13 each

ORANGE MARMALADE MARTINI
Tito's Vodka,
orange liqueur,
orange marmalade

IRISH COFFEE
Tullamore Dew Irish
Whiskey, coffee,
sweetened cream

BLOODY MARY
Bennett's Vodka,
spicy house mix,
antipasto garnish,
candied bacon

RAMOS FIZZ
handshaken,
Sacramento's own
J.J. Pfister Gin,
egg whites,
sweetened cream

PAMPLERUSE
Ketel One,
Rose & Grapefruit,
Aperol, lemon juice,
grapefruit juice,
cane syrup, thyme

MIMOSA BOTTLE SERVICE

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

Gran Sarao Brut Cava, Spain 27 Mumm Blanc de Blanc, Napa 46 Dom Pérignon Champagne, France ... 150
Nobilissima Prosecco, Italy 29 François Montand Brut Rose, France ... 36

BRUNCH

Weekends from 9am-2pm

LOX PLATE 18

wild Oregon salmon, cucumbers, tomatoes,
cream cheese, toasted everything bagel

TWO EGGS YOUR WAY 14

sausage patty, bacon or ham steak, smashed
potatoes, house-baked biscuit & butter

QUICHE v 15

roasted mushrooms & red bell, caramelized on-
ions, spinach, & gruyère, salad greens, vinaigrette

CORNED BEEF HASH gff 17

house braised, smashed potatoes, red bell, onion,
poached eggs

VEGGIE OMELET gff 15

mushrooms, poblanos, onions, spinach, red pepper,
pepper jack, sour cream, smashed potatoes

LOADED BACON OMELET gff 15

blistered tomato, cheddar, green onion,
sour cream, smashed potatoes

AVOCADO TOAST v # 17

acme Pain au Levain, avocado,
radish, salad greens, house vinaigrette

BISCUITS & COUNTRY SAUSAGE GRAVY . 12

house baked buttermilk biscuits

STUFFED FRENCH TOAST 14

orange marmalade & cream cheese,
powdered sugar, sweetened cream

COUNTRY FRIED STEAK 18

fresh hand-cut, smashed potatoes,
topped with sausage gravy

EGGS BENEDICT 17

housemade english muffin, buttered ham,
poached eggs, hollandaise, mixed fruit

HUEVOS RANCHEROS gff 15

crispy corn tortilla chips, fried eggs,
ranchero sauce, beans a la charra,
cheddar & cotija cheese, sour cream

CHICKEN WET BURRITO 15

salsa chicken, scrambled eggs, beans a la charra,
pepper jack, salsa verde, jack cheese, sour cream

CHICKEN TORTILLA SOUP gff # 15

roasted tomatoes, black beans, pulled
rotisserie chicken, cilantro, corn tortilla chips

BENNETT'S CHEESEBURGER 18

all chuck, handcrafted, house dressing, acme
roll, fries | beyond burger (V) - available

STEAK & BACON TACOS gff 18

housemade corn tortillas, chipotle aioli, seared
steak, chopped bacon, lettuce, salsa & queso fresco

CHOPPED SALAD gff 24

greens, grilled tri-tip, bacon, egg, tomato, pt reyes
blue cheese, radish, red wine vinaigrette

MIA SALAD gff # n 20

greens, rotisserie chicken, goat cheese,
avocado, dates, grape tomatoes, corn, almonds,
lemon vinaigrette, cornbread croutons

AHI POKE gff # 22

fresh ahi, savoy cabbage slaw, avocado,
ponzu sesame ginger dressing

MAUI BEET SALAD gff # 16

savoy cabbage slaw, ponzu sesame
ginger dressing, cucumber & goat cheese

ASIAN NOODLE SALAD gff # n New! 17

greens, rice noodles, mango, roasted nuts, mint |
thai chicken \$6 – grilled shrimp \$10 –
grilled tri-tip \$8

BRUNCH SIDES 6 each

Bacon gff
Ham gff
Eggs gff
Avocado gff v #
Fresh Fruit gff v #
Smashed Potatoes gff
Country Sausage gff
English Muffin,
Butter & Jam

SHARE PLATES

TRIO OF DIPS gff v n 19

house-made roasted red salsa, guacamole,
pimento cheese, house tortilla chips

BENNETT'S BUTCHER BOARD n 22

spiced nuts, a selection of charcuterie, artisan
cheeses, house marinated olives, focaccia

BIG BANG TEMPURA SHRIMP 15

5 traditional style w/ spicy bang sauce

THAI CHICKEN STICKS gff # 12

thai chili sauce, grilled chicken breast

PRAWN COCKTAIL gff # 17

4 wild white mexican prawns, cocktail sauce

SALT & PEPPER PRAWNS 21

6 wild mexican jumbo prawns lightly fried,
tarragon aioli

JALAPEÑO CORNBREAD gff New! 14

house-made creamed corn, jalapeños, pan roasted,
served w/ jalapeño syrup & honey butter

*** To go orders available on line at www.bennettskitchen.com – For delivery visit: [DoorDash](#) | [Grub Hub](#) | [Postmates](#)***

Please inform us of any food allergies or dietary restrictions in advance. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain health conditions. gff=gluten free friendly v=vegetarian #=heart healthy n=nuts are present in dishes -- We will be happy to bake fresh gluten free bread for you ~ please ask your server.

Wine & Dine Mondays
select any * wine

BENNETT'S

Single Use Only Menu

SUMMER

kitchen - bar - market

ROSEVILLE

WINE

BUBBLE

*Gran Sarao Cava Brut, <i>Spain</i>	11	30
*Nobilissima Prosecco, <i>Italy</i>	12	32
Chandon Brut, <i>California</i>	14	36
Mumm Blanc de Blanc, <i>Napa</i>	16	49
Francois Montand Brut Rose, <i>France</i>	13	39
Dom Pérignon Champagne, <i>France</i>		150

ROSÉ

*La Vielle Ferme, <i>France 2019</i>	11	34
Adi Rosé, <i>Paso Robles 2018</i>	14	44

WHITES

*Pluma Vino Verde, <i>Blend Portugal 2019</i>	11	34
*Huntaway Sauvignon Blanc, <i>Marlborough, NZ 2019</i>	13	42
*Shenandoah Sauvignon Blanc, <i>Amador 2018</i>	12	38
Fleming Sauvignon Blanc, <i>Napa 2018</i>	15	58

CHARDONNAY

*Harken, <i>Central Coast 2019</i>	13	42
*Rutherford Ranch, <i>Napa Valley 2018</i>	14	49
*Gainey Vineyards, <i>Santa Rita Hills 2017</i>	12	41
Frank Family, <i>Carneros 2018</i>	20	73
Rombauer, <i>Carneros 2019</i>	23	85

PINOT NOIR

*Falcon's Perch, <i>Monterey 2018</i>	13	35
MacMurray, <i>Central Coast 2018</i>	15	39
Elizabeth Rose, <i>Yountville 2017</i>	16	58
Straight Shooter, <i>Willamette Valley 2018</i>	14	51

REDS

*Barone Ricasoli, <i>Chianti, Tuscany Italy 2018</i>	11	39
Oberon Merlot, <i>Napa 2018</i>	15	55
Frog's Leap Zinfandel, <i>Napa 2019</i>	20	74
Meyer Syrah, <i>Yorkville Highlands, Mendocino 2014</i>	13	48

CABERNET SAUVIGNON

*Line 39, <i>Monterey/Lodi 2017</i>	11	39
*CP, <i>Paso Robles 2015</i>	13	42
Insider Vinum, <i>Paso Robles 2017</i>	16	59
Sobon Estate, <i>Amador, 2017</i>	12	44
*Moniz Family, <i>Cuvee Alexandra, Napa 2017</i>	14	48
Ackerman Family Vineyards, <i>Napa 2016</i>	35	129
Big Pour, <i>Napa Valley 2017</i>	28	107
Meyer Family, <i>Oakville Cabernet, Napa 2016</i>	21	77
Silver Oak, <i>Alexander Valley, 2017</i>	26	97
Caymus, <i>Napa Valley, 2018</i>	33	120
Kelly Fleming, <i>Napa Valley 2017</i>	45	155

HAPPY HOUR WINE
DAILY 2-5 PM
7oz POUR

New!

10 per glass

Adi Rosé, <i>Paso Robles 2018</i>
Harken Chardonnay, <i>Central Coast 2019</i>
Falcon's Perch Pinot Noir, <i>Monterey 2018</i>

15 per glass

Frank Family Chardonnay, <i>Carneros 2018</i>
Meyer Family Spitfire Cabernet, <i>Napa 2017</i>
Frogs Leap Zinfandel, <i>Napa 2019</i>

BEER

DRAFT

Corona Extra	8
Rotating Handle	8
Bring Back Sexy IPA	8
Sexi Mexi, Amber Lager	8
Great White Belgium Style Ale - Lost Coast Brewery	8
Anchor Steam Beer	8

BOTTLE

Buckler N/A	5
Bud Light	6
Coors Light	6
Corona Premier	6
Guinness	6
Michelob Ultra	6
Omission Lager gff	6

MOCKTAILS

7

ORANGE MULE

fresh orange juice, mint, cane syrup, ginger beer

CHERRY THE HATCHET

italian cherries, housemade sweet and sour, lemonade, sparkling water

ALL UP IN YA JALAPEÑO

jalapeño, pineapple juice, cilantro, fresh lime juice

HOUSE COCKTAILS

13.5

ORANGE MARMALADE MARTINI

tahoe blue, orange marmalade

PAMPLERUSE

ketel one rose & grapefruit, aperol, lemon juice, grapefruit juice, cane syrup, thyme

IRISH COFFEE

tullamore dew irish whiskey, coffee, sweetened cream

DICKEL RYE OLD FASHIONED

barrel aged dickel rye, bitters, orange, amarena cherry

SPICY CHIHUAHUA

el jimador tequila, ancho chile liqueur, fresh lime juice, cane syrup - \$1 benefits animal rescue

AFTERNOON DELIGHT

ketel one cucumber & mint botanical vodka, peach schnapps, fresh lime juice, fresh mint, cane syrup

BLOODY MARY

bennett's vodka, spicy house mix, candied bacon - Pitcher \$36

KETEL ONE MULE

ketel one vodka, fresh lime juice, ginger beer, on draft - Pitcher \$51

DON JULIO PASSIONFRUIT MARGARITA

don julio blanco tequila, passion-fruit, house sweet & sour, on draft - Pitcher \$51

11.5

10 - HAPPY HOUR DAILY 2-5PM

New!

RASPBERRY MARTINI

house-infused raspberry vodka, fresh lemon juice, single cube, soda water

RUM RUNNER FREEZE

myer's dark rum, pineapple, passionfruit, orange juice, - Pitcher \$34

LEMON DROP

house-infused lemon vodka, triple sec, fresh lemon juice, sugar rim

STRAWBERRY WHITE SANGRIA

strawberries, st. germaine elder-flower liqueur, pineapple & citrus with white wine - Pitcher \$34

RASPBERRY MOJITO

house-infused raspberry rum, lime juice, mint, soda water

BENNETT'S DICKEL LEMONADE

bourbon, house lemonade, on draft

FROSE FREEZE

bennett's special blend - Pitcher \$34

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